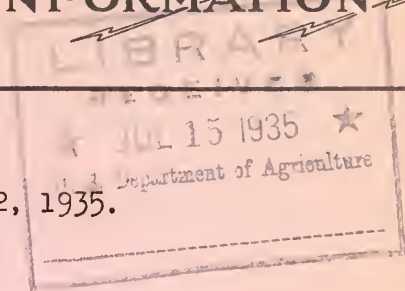


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HOUSEKEEPERS' CHAT

Monday, July 22, 1935.

(FOR BROADCAST USE ONLY)

Subject: "Tomato News." Information from the Bureau of Home Economics, and the Bureau of Plant Industry, U. S. Department of Agriculture.

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A brand new tomato for the Florida and Gulf Coast region is just making its bow to the public this season. That's news for those of us who eat tomatoes and those who raise them in the subtropical truck farming country. The newcomer in the tomato family has for its "daddies," so to speak, plant scientists at the Department of Agriculture at Washington, D. C., and at the subtropical branch of the Florida Experimental Station at Homestead, Florida.

Of course, you know that government plant men are always at work on problems of improving varieties of fruits and vegetables. They are experimenting to produce strains with as many desirable qualities as possible, perhaps those with better color or flavor, and especially those with more resistance to disease. So the Department greenhouses, and experimental farms which you may have seen on visits to Washington, are the birthplaces of many a fruit and vegetable now well established in the world. This is the story of the new tomato, too. It's a Department-of-Agriculture baby, you might say. And its name is Glovel (Glow-vel) spelled g-l-o-v-e-l. The name comes from two of its parents -- the Glove and the Marvel varieties. It has the same parentage as the well-known Marglobe, but is isn't a selection from that variety. Some five years ago the plant scientists crossed the Glove and the Marvel and after making careful selections of the results, sent the most promising to the Florida Station for further testing and selecting. One variety proved to have so many fine qualities that the experimenters increased it, gave it a name of its own, and this year turned it over to tomato growers in Florida. The tomato men believe it may be profitable to raise not only in Florida but also in southern Mississippi, Alabama, and Texas. Seeds of this variety have also been placed in the hands of growers in many parts of the country for a try-out this year and next, but, thus far, no seeds are available for sale.

Perhaps you'd like to know what the new tomato is like and why it's such a promising youngster. Well, for one thing, as grown in Florida, it is free from those growth cracks that spoil so many otherwise fine tomatoes. Then, like the Marglove, it has firm flesh -- an advantage in shipping, an attractive globe-like shape, and when ripe, a beautiful scarlet-red color. Tomatoes of a scarlet-red color always sell better on the market than those which have yellowish skins. The new Glovel has a colorless translucent skin that shows the deep red flesh underneath.

The scientists have tried out this tomato in their Florida gardens for the past four winter seasons. They report that as a market variety in Florida, it has consistently outyielded both the Marglobe and the Globe --



two varieties now commonly grown in Florida and the States bordering on the Gulf of Mexico. During its four-year trial period in the experimental gardens it has maintained its size in successive pickings, has been highly resistant to two serious tomato diseases -- Fusarium wilt and nailhead rust. It matures a few days earlier than the Marglobe so may be classed as a second-early type.

Growth of the Glovel is vigorous and distinctly more open than the Marglobe. This open type of growth is favored by Florida growers because it makes it easier to spray the plants and pick the fruit.

Next winter when you're enjoying fresh tomatoes from the South, maybe you'll be eating this new Glovel variety.

But it's not the new tomato after all that concerns us so much right now. Most of us are thinking of the tomatoes ripening in the garden or selling at bargain prices on the market. This is the big season for fresh tomatoes on the daily menu and for home canning of the surplus.

By the way, the rich red varieties of tomatoes are most popular for canning because of the attractive color they give to the canned product. The Marglobe, for example, is a great favorite in the State of Maryland for home and commercial canning. In fact, this scarlet-red vegetable is now popular in about 37 states.

Every food budget nowadays calls for tomatoes -- fresh or canned or juice. Yes, every budget, no matter how small the money allowance. That's because tomatoes give so much vitamin-value. They're an excellent source of vitamin A and a fair source of B, but they excel especially in C. Probably you know your vitamin alphabet so well that I don't need to mention that lack of vitamin C may mean sore joints, bleeding gums, loose teeth and loss of appetite. And probably I don't need to mention either that vitamin C doesn't stay with you as the other vitamins do. Your body can't stock up on it to tide you over lean seasons. You have to have a continuous supply day by day to stay fit. That's why a good supply of canned tomatoes helps family health the year round.

Isn't it lucky for us that the tomato is the very easiest of all vegetables to can? Because it is acid and also largely liquid, it is easy to sterilize in a water bath. You never need to process it in the pressure cooker.

Well, I think we have just time to give directions for putting up your own tomato juice at home. Select firm, ripe, deep red tomatoes, fresh from the vine. Wash them and cut into pieces. Leave the skin on, but remove the stem-end and any green or imperfect places. Green spots, you see, give the juice a bitter taste. And even a few bad spots may spoil the flavor of the whole batch of juice.

After the tomatoes are cut in pieces, simmer them a few minutes just to soften them. Simmer -- don't boil. Then immediately press the hot tomatoes through a sieve fine enough to take out seeds and skins but let the good red pulp go through. Measure the juice and for each quart allow one-half to 1 teaspoon of salt. Or leave the salt out if you prefer. If you are using glass jars, heat the juice quickly to the boiling point. Don't let it cook an instant longer than necessary. Then pour the hot juice into the hot sterilized jars, fill them up to the top and seal at once. That's all there is to canning tomato juice in glass jars. You don't have to process the jars after sealing. Simply set them aside to cool, out of drafts. To save the color, store jars away from the light.

